



Total Time
25 MIN.

Serving & Size
1 CUP

Difficulty
EASY

Yields
18

Signature seafood bisque features V8® Creamy Tomato Basil Bisque simmered with sweet Vidalia onions, celery and succulent shrimp seasoned with a lively blend of curry spices.

Nutrition Facts	
Serving Size	1 CUP
Amount Per Serving	
Calories 160	
% Daily Value	
Total Fat 7.8g	12%
Saturated Fat 4.8g	24%
Cholesterol 73mg	24%
Sodium 632mg	26%
Total Carbohydrate 14.1g	5%
Dietary Fiber 2.4g	10%
Protein 8.2g	16%
Vitamin A 13%	Vitamin C 6%
Calcium 5%	Iron 5%

INGREDIENTS

WEIGHT

MEASURE



Campbell's® Signature Creamy Tomato Basil Bisque, tray(s), 4 pounds each

4 lb.

1 ea.

water

2 qt.

olive oil

1 oz.

2 tbsp.

Vidalia onion, chopped

8 oz.

2 cups

celery, chopped

4 oz.

1 cups

shrimp, peeled and deveined, tail off, cooked

1 lb.

green onion, minced

4 oz.

1/2 cups

heavy cream

8 oz.

1 cups

tomato paste

2 oz.

1/4 cups

curry powder

2 tbsp.

seafood seasoning

2 tsp.

INSTRUCTIONS

1. Combine bisque and water in saucepot. Heat to a boil over medium-high heat, stirring frequently. Reduce heat to low. Boil gently 2 to 3 minutes, stirring frequently.CCP: Heat until internal temperature is 165°F or higher for 15 seconds.
2. Heat oil in skillet; add onions and celery. Sauté over medium-low heat until tender, stirring frequently.
3. Add shrimp, green onions, cream, tomato paste, curry powder and seafood seasoning to prepared bisque; stir until fully blended. Add sautéed onion mixture; heat over medium heat, stirring frequently.CCP: Heat until internal temperature is 165°F or higher for 15 seconds. CCP: Hold at 140°F or higher.
4. To serve: Portion 1 cup bisque into bowl.